

AMENDMENTS TO THE CLAIMS

Please amend the claims of the application as follows, by inserting the underlined matter, deleting the matter lined through and in brackets and adding the matter marked as “new”.

1. (Currently amended) A method of partially deboning a poultry wing separated from a poultry carcass, the wing having a primary segment with a bone extending longitudinally therethrough that was separated from a poultry carcass, a mid-wing segment having a pair of bones extending longitudinally therethrough that are is joined at an elbow joint to the bone of the primary segment, and a tip segment joined at a tip joint to the bones of the mid-wing segment, and an inside surface that faced the carcass and an outside surface that faced away from the carcass, comprising:
- suspending the poultry wing from its tip segment,
 - advancing the suspended wing along a processing path with the outside surface of the poultry wing facing one side of the processing path,
 - as the wing is advanced:
 - bending the primary segment of the wing at the elbow joint laterally about an elbow guide positioned on the outside surface of the poultry wing until the elbow joint is opened,
 - as the elbow joint is opened, stretching the tissue extending between the primary segment and the mid-wing segment about the elbow joint,

17 separating the stretched tissue extending between the primary segment and the
18 mid-wing segment at the elbow joint at a position that exposes the end of the bone of
19 the primary segment and separates the primary segment from the mid-wing segment,
20 such that the tissue about the bone end of the primary segment tends to retract
21 from about the bone end and leave the bone end exposed.

1 2. (Original) The method of claim 1, wherein the step of advancing the wing comprises:
2 advancing the wing with the elbow joint extending forwardly in the processing path.

1 3. (Original) The method of claim 1, wherein the step of advancing the wing comprises:
2 advancing the wing with the elbow joint extending rearwardly in the processing path.

1 4. (Original) The method of claim 1, wherein
2 the step of suspending the poultry wing from its tip comprises wedging the tip segment
3 into a slot of a shackle.

1 5. (Original) The method of claim 1, wherein
2 the step of advancing the suspended wing along a processing path comprises:
3 advancing the wing along a substantially rectilinear path toward a rotary guide,
4 placing the mid-wing segment of the wing in contact with the rotary guide,
5 advancing the wing in unison with and about the rotary guide, and
6 performing the steps of bending, stretching and separating the wing as the wing
7 advances with the rotary guide.

1 6. (Original) The method of claim 5, wherein

2 the step of advancing the wing in unison with the rotary guide comprises:

3 moving a positioning block in unison with the rotary guide, and

4 engaging the wing with the positioning block.

1 7. (Currently amended) The method of claim 5, wherein

2 the step of advancing the wing in unison with the rotary guide comprises:

3 advancing the wing along an arcuate path of approximately 180 degrees about an axis of
4 rotation of the rotary guide at a speed greater than the speed at which the wing is advanced
5 advances along the substantially rectilinear path.

1 8. (Currently amended) The method of claim 5 and further including the step of:

2 maintaining the mid-wing segment in contact with the rotary guide as the primary
3 segment is bent about the elbow guide until the elbow joint is opened and ~~the~~ separated.

1 9. (Original) The method of claim 1, and after the primary wing segment has been
2 separated from the mid-wing segment, further including:

3 advancing the mid-wing segment and the tip segment along a second processing path,
4 as the mid-wing segment and tip segment are advanced along the second processing
5 path:

6 compressing the wing tip segment,

7 forcing the mid-wing segment laterally with respect to the tip segment, and

8 popping the bones of the mid-wing segment laterally from the tip segment, [.]
9 such that the end of the bones of the mid-wing are exposed.

1 10. (Cancelled)

1 11. (Original) The method of claim 1, and further including the step of:

2 cooking the primary segment and the mid-wing segment after they have been separated
3 from each other, such that the ends of the bones of the segments protrude from the tissue
4 remaining on the bones, and are available to be grasped by the human hand without touching
5 the tissue remaining on the bones.

1 12. (Currently amended) A method of deboning a plurality of right poultry wings and left
2 poultry wings separated from a poultry carcass, each of the right and left poultry wings having
3 an inside surface that faced the carcass and an outside surface that faced away from the poultry
4 carcass, a primary segment that was separated from a poultry carcass with a bone extending
5 longitudinally therethrough, a mid-wing segment having a pair of bones extending
6 longitudinally therethrough that are joined at an elbow joint to the bone of the primary segment,
7 and a tip segment joined at a tip joint to the bones of the mid-wing segment, comprising:
8 suspending the poultry wings from their tip segments,
9 advancing the suspended wings in sequence along a processing path with the outside
10 surfaces of the right wings facing one side of the processing path and with the outside surfaces
11 of the left wings facing in the same direction as the outside surfaces of the right wings,
12 as the wings are advanced:

13 bending the primary segment of both right and left wings with respect to
14 the mid-wing segment at the elbow joint about an elbow guide
15 positioned on the outside surface of the poultry wings until the elbow joints are
16 opened, and
17 separating the tissue extending between the primary segments and the mid-wing
18 segments at the elbow joints to expose the elbow joints and to separate
19 the primary wing segments from the mid-wing segments.

1 13. (Cancelled)

1 14. (New) A method of deboning a plurality of right poultry wings and left poultry wings,
2 each of the right and left poultry wings having an inside surface and an outside surface, a
3 primary segment that was separated from a poultry carcass with a bone extending longitudinally
4 therethrough, a mid-wing segment having a pair of bones extending longitudinally therethrough
5 that are joined at an elbow joint to the bone of the primary segment, and a tip segment joined at
6 a tip joint to the bones of the mid-wing segment, comprising:

7 advancing the wings in sequence along a processing path with the outside
8 surfaces of the right wings facing one side of the processing path and with the outside surfaces
9 of the left wings facing in the same direction as the outside surfaces of the right wings,
10 as the wings are advanced:

11 bending the primary segment of both right and left wings with respect to
12 the mid-wing segment at the elbow joint about an elbow guide

13 positioned on the outside surfaces of the poultry wings until the elbow joints are
14 opened, and
15 separating the tissue extending between the primary segments and the mid-wing
16 segments at the elbow joints to expose the elbow joints and to separate
17 the primary wing segments from the mid-wing segments.

1 15. (New) The method of claim 14, and after the primary wing segment has been separated
2 from the mid-wing segment, further including:
3 removing the mid-wing segment laterally from the tip segment, and
4 popping the bones of the mid-wing segment laterally from the tip segment,
5 such that the end of the bones of the mid-wing are exposed.